

UNCORKED

all things beer, wine and liquor

HARD CIDERS – BUSHEL OF FUN!

By Dave Tomko

Autumn is upon us and the temperatures are starting to drop, conjuring thoughts and images of heavier, richer meals. It's also a time when we start thinking about American holiday traditions.

One drink that was traditional from the colonial settlers through the late 1800s was cider. Cider was the alcoholic beverage of choice in the United States until the major influx of beer-drinking German immigrants before the turn of the century and the beginning of Prohibition. The rebirth of interest in ciders came in the late 1980s with the popularity of craft beers. For the last three years, the popularity of ciders has exploded with annual sale increases of 50 percent or more per year.

With this increased popularity, there are more styles and flavors to suit just about any taste. The basic types include a traditional dry style, lighter more fruity style, and a "perry" – cider made from pear instead of apple.

The traditional English dry style tends to be earthier, using bittersweet apples to give the taste a bit of a bite and typically a little higher alcohol content. The more Americanized, sweet style is a bit lower in alcohol, smoother and lighter in body. The typical perry is dry to off-dry, with a subtle, unique pear taste.

A few excellent examples of the traditional drier style are Aspell Imperial cider, Ace Joker cider, Crispin Brown's Lane and the Angry Orchard Traditional Dry. Quality examples of the American style cider include different varieties by Ace Ciders (including Pumpkin), Crispin Original and Sonoma Cider. For a special treat, try the cider by B. Nektar out of Ferndale, Michigan, called Zombie Killer which is made with honey and cherries.

Whichever variety you choose, be confident that the bar has never been higher for cider quality, and the selection has never been more exciting!

Dave Tomko is Assistant Manager of Edina Liquor – Southdale.



PECAN PIE & A GREAT HOLIDAY RED

By Greg Keehr

Since I can remember, Thanksgiving has been "the" get-together for my family. All of the relatives show up and the food is plentiful. When I was younger, beer was the beverage of choice. However, as the rest of the family and I have matured both in age and in our tastes, wine has overtaken beer as the preferred beverage. It flows quite freely and everyone has their opinions about what is best.

Because I work in the liquor industry, I have been delegated the responsibility of selecting the wines to be served with dinner. Turkey is a difficult protein to match. Many people think the rule of thumb is to serve white wine with white meat. Not so fast! I tend to lean toward a mild red wine that complements the white and dark meat of the bird.

A great pinot noir offers opulent soft fruit and will appeal to many palates. I recommend vineyards such as Meomi, Cloudline, Argyle or David Bruce. They represent some of the best pinots and often meet the needs of the host or hostess for a big event. Stop in the store and ask for these wines or one of our associates can help you find one that fits your needs.

To finish off your dinner, I recommend a great pecan pie instead of the traditional pumpkin pie. My grandmother made one of the best pecan pies I ever had. However, her recipe has been lost over the years. I have tried many recipes in an attempt to replicate her perfection and a pecan pie recipe from the *Joy of Cooking* came close. View it at www.joyofbaking.com/printpages/pecanpieprint.html. Enjoy and Happy Thanksgiving!

Greg Keehr is Manager of Edina Liquor – Grandview.

GRANDVIEW

5013 Vernon Ave. S.
952-903-5740

Mon-Thurs 9 a.m.-9 p.m.
Fri-Sat 9 a.m.-10 p.m.

50TH & FRANCE

3943 W. 50th St.
952-903-5720

Mon-Thurs 9 a.m.-9 p.m.
Fri-Sat 9 a.m.-10 p.m.

SOUTHDAL

6755 York Ave. S.
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STAFF PICKS

BAD WEATHER BREWING'S WINDVANE

The brewery classifies this flagship beer as a Minnesota Red Ale. There are not many beers out there like it. On first contact with your tastes buds, hops immediately assert themselves. It's medium-bodied, dry and spicy, with a nice malty backbone. This is very food-friendly. Try it with your famous fall chili.

\$8.99 for a 6-pack of bottles.
Picked by Tim Hengemuhle, Assistant Manager of Edina Liquor – Grandview.



EVAN WILLIAMS SINGLE BARREL VINTAGE BOURBON

Every year, Edina Liquor makes a special purchase of a hand-selected barrel of bourbon. This year, Evan Williams Single Barrel Vintage Bourbon is one of our choices. Barreled in oak Aug. 13, 2004, and bottled July 24, 2014, it is ready for all your fall functions. The oak imparts honey, apple and orange notes.

On Sale, \$24.99 for 750 mL
Picked by Dave Taylor, Assistant Manager of Edina Liquor – Southdale.



BOGLE PHANTOM

Bogle Phantom is a seasonally released wine that only appears on shelves this time of year. It is a blend of Zinfandel and Petite Sirah with a little Cabernet Sauvignon and Mourvedre. Aged in American oak barrels for two years, the aroma of Phantom is heavy on berry and spice. It starts with dark fruit flavors and finishes with black pepper, anise and vanilla. Get your bottle before it disappears.

\$19.99 for 750 mL
Picked by Joe Labosky, Assistant Manager of Edina Liquor – 50th & France.



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6755 York Ave. S.
Edina, MN 55435



CONNECTING WITH THE COMMUNITY

OCTOBER IS BUSTLING WITH ACTIVITY



By Steve Gausam,
Liquor Operations
Director

October always seems to be a very busy month for Edina Liquor and this October is no exception. We have many things going on, but most important is the Edina Liquor – 50th & France remodel. The store was last remodeled in 1998, so it is time for a new look.

The updated interior will boast new lighting, vinyl floors, checkout area, entryway, office, ceiling and other improvements. Our goal

is to make our stores look consistent, with similar colors and cabinets, so that when you walk into any of our three locations, you will know you are at Edina Liquor.

This project required us to close the store Sept. 22 for about a month. In the meantime, we hope you will continue to shop at our other two locations.

October is also the month we hold our annual food drive for VEAP. Every year, we collect more food and money than the previous year and we hope this year is no exception. We always appreciate the food donations. However, the dollars we collect go much farther, because \$1 is equal to collecting three pounds of food. If you

bring in five non-perishable food items or make a \$5 cash donation to VEAP, you will receive a 10-percent off coupon for your next visit. Thanks in advance for your support of our local food shelf.

Lastly, don't forget to visit us at our free community shredding event at Edina Liquor – Southdale from 10 a.m. to 1 p.m. Saturday, Oct. 25. This is a great way to get rid of outdated files without worrying about your personal information falling into the wrong hands.

